



Ingredion™

75000618

# Ticagel® 500 FL

Ticagel® 500 FL is a combination of carrageenan and locust bean gum developed to provide gelation and syneresis control in flan-type products. The usage level for Ticagel 500 FL is 0.4 - 0.75% depending on the desired firmness and texture requirements.

## Chemical and Physical Properties

	Min.	Max.	
Milk Reactivity (0.3%, 0.5" probe)	50	200	gcm
Moisture (Infrared)	0	15	%
Odor (Typical)	Characteristic		-
pH (1.0%)	5	12	pH
Powder Color (Visual)	Tan		-
Texture (Qualitative)	Free Flowing Powder		-

## Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	5000	cfu
Combined Yeast and Mold (BAM)	0	200	/g
E. coli (AOAC 988.19)	<3 MPN		/g
Salmonella - 375g (AOAC 2013.01 )	Negative /375g		-
Total Coliforms (AOAC 966.24)	<3 MPN		/g

## Screen Test

	Min.	Max.	
USS#200 Mesh Through	40	100	%
USS#80 Mesh On	0	15	%

## Nutritional Data/100g

Calories	154
Total Fat (g)	0.32
Saturated Fat (g)	0.07
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.12
Polyunsaturated Fat (g)	0.07
Cholesterol (mg)	0.00
Total Carbohydrates (g)	71.29
Dietary Fiber (2016) (g)	19.84
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	2.01
Water (g)	10.28
Ash (g)	16.32
Vitamin D (mcg)	0.00
Sodium (mg)	1681.85
Calcium (mg)	356.60
Iron (mg)	0.30
Potassium (mg)	3941.25

Disclaimer: Data is obtained from analytical and calculated values and is reported on an "as is" basis. In accordance with the 2016 Nutrition Facts Label regulations all 'non-digestible carbohydrates' (NDC's) have been calculated as 2 kCal / gram, opposed to 4 kCal.

## Certification

Kosher  
Halal

## Packaging and Storage

Standard Packing	50# Bags, 2,000# per pallet
Storage & Handling	Each container is identified with the product name and lot number. Store in cool dry place for maximum shelf life.

## Shelf Life

Shelf-Life 2 years

## Usage Levels

Typical Usage Level	0.4 - 0.75%
Solubility	165° F for full hydration
Suggested Uses	Bakery, Puddings, Frozen Desserts, Dairy Desserts

## Regulatory Data

CAS #	9000-07-1, 9000-40-2
INS #	407, 410
Country of Origin	Made in USA from Domestic and/or Imported Ingredients
USDA (BE) Status	Not Bio-Engineered
United States	
FDA Regulation	21 CFR 172.620, 184.1343
Label Declaration	Carrageenan, Locust Bean Gum

Effective Date: February 27, 2024

Next Review Date: February 27, 2027

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technical specification